

Johnson Deckow

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PROFILE

Proven Chef experienced at scaling teams and processes across enterprise, comfortable working cross-functionally.

EMPLOYMENT HISTORY

Sous Chef — Kerluke Inc (2014 - 2017)

- Catered private events for up to 210 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 26% through optimized dish pricing.

Executive Chef — McGlynn Inc (2015 - Present)

- Maintained food cost under 28% with vendor negotiations and waste controls.
- Catered private events for up to 189 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 34% through optimized dish pricing.
- Managed kitchen of 8 staff, implementing cross-training and reducing labor overtime.

Line Cook — Boyle Group (2017 - Present)

- Catered private events for up to 254 guests with 95%+ client satisfaction.
- Maintained food cost under 22% with vendor negotiations and waste controls.

Private Chef — Kuvalis - Erdman (2015 - Present)

- Catered private events for up to 223 guests with 95%+ client satisfaction.
- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 21% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 17% through optimized dish pricing.

Executive Chef — Dicki and Sons (2014 - Present)

- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 18% through optimized dish pricing.
- Maintained food cost under 26% with vendor negotiations and waste controls.

TECHNICAL SKILLS

Cuisine Styles

French • Mediterranean • Pastry

Kitchen Skills

Menu Design

Operations

Supplier Negotiation • Event Planning

Soft Skills

Team Leadership • Time Management • Training • Quality Control

EDUCATION

B.A. Hospitality Management, Schroeder, Beier and Murphy Institute (2022)